

Such a revision of the schedule from the standpoint of saving time obviously can not all be made at once; but by keeping her eyes open for possible changes the home maker can gradually reduce the demands of her housekeeping.

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## HONEY for Consumer Reaches Markets in Three Main Forms

Honey is sold in three forms—extracted, section comb, and bulk comb. Since the passage of the pure food law in 1906, and especially since the sugar shortage during the recent war, when there was far greater profit in extracted honey than in comb, the extracted has been produced much more extensively than has section comb honey. Bulk

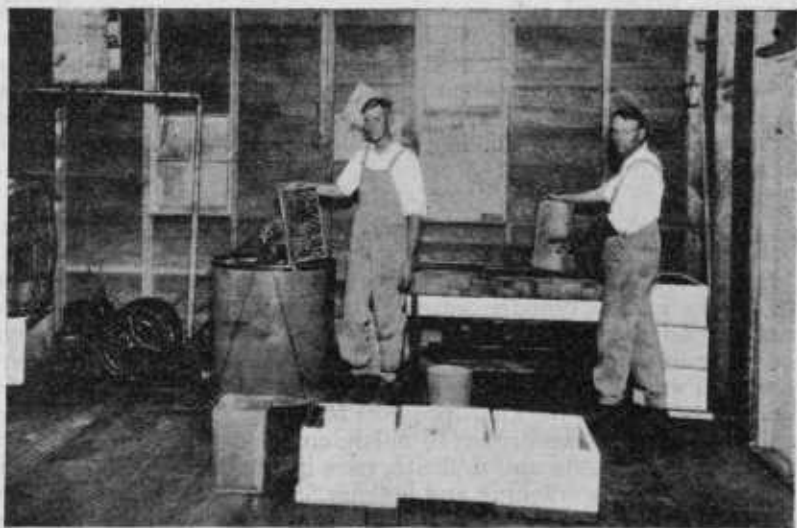


FIG. 121.—Extracting honey. The man at the left is uncapping a comb preparatory to placing it in the extractor in the middle of the picture. Uncapped comb is being held above the extractor. Five-gallon can and empty supers in foreground

comb, consisting of comb cut from a shallow frame and placed in a jar or can with the comb and surrounded by liquid honey, is popular in the South, especially in Texas, and is of increasing importance in the Intermountain States. Five and 10 pound pails and 1-pound glass jars are the usual containers for bulk comb.

Honey should be thoroughly ripened in the hive before it is extracted; otherwise it is liable to ferment. If the combs are well capped and if the honey weighs 12 pounds to the gallon, its maturity is taken for granted. In the process of extracting, after the cappings of the cells have been cut off, centrifugal force is used to throw the liquid honey out of the combs against the sides of the extractor. (Fig. 121.) These combs are then returned to the bees to be filled again with honey. Most large beekeepers use a settling tank so that such bits of wax, pollen, and other foreign matter as may be present can rise to the top and be skimmed off. In addition, the honey is often strained through cheese cloth as a further precaution

against foreign matter before placing it in the bottle or can in which it is sold.

Perhaps the most popular container for honey is the 8-ounce glass jar. The 5-ounce and 1-pound glass jars are also popular, and where families buy honey as a staple food the 5-pound and 10-pound pails, with friction-top cover, are preferred. Commercial beekeepers generally pack extracted honey in the 60-pound can with a small screw cap, often shipped two cans to a case, with a division board between them. Southern beekeepers still generally prefer large barrels, holding 30 to 32 gallons, especially for the darker grades of honey. Kegs holding 160 pounds are frequently used for buckwheat honey in New York State. Granulated buckwheat honey in New York City is often sold by the retailer in small veneer trays, such as are used for lard.

An attractive label that contains the beekeeper's name and address, and perhaps his brand, is frequently seen on glass jars and small pails. On the larger cans, some beekeepers add another label, or furnish the information in the form of a circular, explaining about granulation and telling something about honey and how it is used. Honey from some flowers granulates much more quickly than does that from others, and directions for making it liquid again by heating in a water bath are often furnished.

### Packing Comb Honey

Comb honey is usually packed 24 sections, weighing 11 to 15 ounces each, to the case. Wooden cases with glass fronts to display the sections to advantage on store counters are customary, but in some areas an increasing amount of comb honey is packed in cardboard cartons. Twenty-section cases are popular with beekeepers in parts of Vermont. Before packing, propolis is removed from the sections, and they are graded according to finish, color, and weight.

As combs are fragile and delicate, care in handling is necessary to prevent the sections cracking and leaking. Small lots of comb honey are frequently put up in carriers holding eight cases. In larger shipments the cases are so packed in the car as to prevent injury by the shaking of the car. Straw is usually put in the bumper end and on the floor of the car to lessen the damage from jolting.

West of the Mississippi River most honey is shipped away from the point of production in car lots, and many hundreds of carloads leave this territory, chiefly to be marketed in the eastern part of the United States or for export to Europe. East of the Mississippi River most honey is sold by the beekeeper in less than car lots, either direct to the user or to a dealer who in turn sells to the consumer. There are many exceptions to both general rules. Many full carloads are shipped by eastern beekeepers, and much direct selling is done in the West.

Many carloads of honey are sold through brokers who get orders from large bottlers, bakers, confectioners, and wholesale grocers. This method of sale usually results in quicker disposal of the crop than when the beekeeper or beekeepers' association sells direct to bottlers, wholesalers, or other buyers, but the price is likely to be lower.

Beekeepers who sell through near-by grocers sometimes assist the dealers to dress their windows or to hold live-bee demonstrations.

Sometimes they make a selling trip through a territory, advising purchasers that future supplies can be bought at a certain store. School children and others frequently take orders, receiving 10 to 20 per cent of the selling price as commission.

### Roadside Stands Increasing

Roadside stands have become important in the sale of honey. Beekeepers on well-traveled roads often sell their entire crop of thousands of pounds of honey to passing automobilists and buy from other beekeepers to fill the demand. Attractive stands, with signs leading to them for at least half a mile, and high-quality honey, well packaged, will make the buyer remember where he bought. (Fig. 122.)



FIG. 122.—Roadside stand for selling honey. On important highways these stands are becoming increasingly numerous and dispose of a large volume of honey

Candy manufacturers use many earloads of honey in nougats of various kinds, in candy "kisses," and in combination with coconut or peanut butter. Bakers use honey chiefly in cookies or jumbles, but occasionally in cakes and in "health bread." For these purposes the darker honeys with strong flavors are generally used. Occasionally candy makers prefer white orange or other mild-flavored honey. Some soft-drink manufacturers mix honey in their products, getting sweetening and flavor at the same time. Ice-cream manufacturers are experimenting with honey for sweetening, and some are using it regularly, especially for sherbets. When cane sugar is used in sherbets it precipitates rather quickly, and so the product must be sold promptly. Honey, being an invert sugar, does not crystallize when mixed in sherbet.

Honey is healing and soothing, and some hand lotions are advertised to contain honey. Manufacturers of cough syrups and similar preparations provide an outlet for a small amount of honey. Many people buy bottled honey solely to use clear or mixed with lemon juice as a remedy for coughs and colds.

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